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**FESTIVE
DINNER**

—
DEC 2018

**600+10%
PER PERSON**

Menu A

Home baked wholemeal bread
and whipped salted butter

~

Celeriac and Bramley apple velouté,
stilton, walnut

~

Chicken liver parfait, smoked ham hock,
spiced orange chutney toasted brioche

or

Heritage beetroot, golden cross goats cheese,
hazelnut

~

Norfolk bronze turkey with all the trimmings

or

Hay baked cauliflower, caper and raisin puree,
nuts and seeds

~

Homemade Christmas pudding, brandy custard

~

Mini mince pies

Eggnog truffles





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**FESTIVE
DINNER**

—
DEC 2018

**750+10%
PER PERSON**

Menu B

Home baked wholemeal bread
and whipped salted butter

~

Celeriac and Bramley apple velouté,
stilton, walnut

~

Loch Duart salmon, smoked and poached,
heritage beetroot, dill

or

Roast butternut squash agnolotti, sage,
amoretti crumb

~

Barbary duck pan fried breast and confit leg,
celeriac, black cabbage spiced plum

or

Pearl barley and spelt casserole,
roasted winter vegetables

~

70% chocolate yule log, coconut and rum sorbet

~

Mini mince pies

Eggnog truffles





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**FESTIVE
DINNER**

—
DEC 2018

**950+10%
PER PERSON**

Menu C

Home baked wholemeal bread
and whipped salted butter

~

Celeriac and Bramley apple velouté,
Lancashire bomber, walnut

~

Pressed Barbary duck and foie gras,
truffle dressed vegetables

or

Roast butternut squash agnolotti, sage,
amoretti crumb

~

Galloway beef tenderloin and cheek,
king oyster mushroom, roscoff onion,
black cabbage

or

Pearl barley and spelt casserole,
roasted winter vegetables

~

Cropwell bishop stilton, mulled wine jelly,
comb honey

~

Mini mince pies

Eggnog truffles

